



PELLEGRINI VINEYARDS

- FIRST VINTAGE:** 1991
- OPERATED BY:** Bob and Joyce Pellegrini
- WINEMAKER:** Russell Hearn
- WINES:**
 - East End Select-** Chardonnay, Rosé, Merlot
 - Pellegrini Vineyards-** Chardonnay, Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot
 - Vintner's Pride-** Chardonnay, Merlot, Encore, Finale
- VINEYARDS:**

Chardonnay	13 acres	Merlot	30 acres
Cabernet Sauvignon	14 acres	Petit Verdot	2 acres
Cabernet Franc	9 acres	Gewürztraminer	3 acres
Sauvignon Blanc	1 acre		

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- LAND:** 92 acres total, 72 planted
 - Well-drained Haven loam topsoil on top of sand loam and a sand base. Drip irrigation throughout. Inter-planting has resulted in 1200 vines per acre (9'x4') spacing, with new plantings at 1250 vines per acre (7'x5') spacing.
- CLIMATE:** The Peconic Bay and Long Island Sound surround the North Fork of Long Island appellation. Growing season: 220 days; average seasonal rainfall: 21 inches. Mild winters, rarely see temperatures drop below 0° Fahrenheit.
- TRELLISING:** Mid-cordon vertically positioned single curtain method.
- PRODUCTION:** 10,000- 12,000 cases per year.

The Vineyards

- Topography:** Cutchogue and its environs have a unique microclimate excellent for growing premium wine grapes. Buffered by surrounding waters, the Long Island Sound, Atlantic Ocean and Peconic Bay, the vineyards are provided with a 220-day growing season. The tempering of heat and cold makes the chance of spring frost minimal and provides an extended warm fall and relatively mild winter, minimizing winter damage. The sunniest town in New York State, Cutchogue has a moderate annual rainfall paralleling that of Bordeaux. Soil composed of sandy loam and gravel is quickly warmed, porous and well drained. The winery sits on rolling hills with southern exposure providing optimal sunshine and a natural flow of air, both keys to healthy grapes.